

CHAPTER IV

CONCLUSION

4.1.Problems and Solutions

During the internship training period at Namaaz Dining, there were several problems encountered. The first issue, and might be the common one, was the self-adjustment. Saying that Namaaz Dining as a new place to work at, there was a bunch to observe and pick up. Definitely, one had to manage the tasks to be done at given time, whereas meeting various people and mastering new cooking skills were right before the eyes, as well. Therefore, fast learning and adaptive traits were the solutions to hasten the self-adjustment, as well as, in order to work cooperatively with other staffs.

The second obstacle would be unsettled number of guests during the preparation time. The number of guests would remain unsettled until about 1 hour before the restaurant opened. That meant all kitchen staffs, including the interns, had to be prepared whether there was a rise of number of guests. In order to achieve that and avoid starting over the same tasks, all kitchen staffs usually had prepared several extra portions for each dish. As a result, if there was an increase on number of guests, that would not be a matter.

4.2.Benefits of Internship

The internship training did give several benefits, especially in gaining new experience on working in real-life kitchen. It was quite different while cooking at school, working in real-life kitchen was more putting the cooking skill on test, as well as managing time to get all the tasks done at given time. The demand did not only come from self within, but also from both the superiors and the guests. Therefore, cooking in real-life kitchen is not only to cook, but also has to follow the set standards and guests' taste.

Moreover, doing the internship training at Namaaz Dining gave more benefits. Firstly, Namaaz Dining provided new knowledge in molecular gastronomy, of which there was a lot of different cooking techniques and how

to present the dishes. This molecular gastronomy thing was really gaining the curiosity to learn more about how to use several chemical products to be applied on food and how to plate the end-product. Not only the molecular gastronomy presented something recent, but also provided more experiences while dining for the guests.

Last but not least, the experiences gained at Namaaz Dining was not only in the kitchen. The interns were also taught to serve the guests directly, including giving brief explanation about the food served. This also was a new thing to learn, where serving the guests straightforwardly did increase the self-confidence. Furthermore, serving the guests could be one opportunity to know more about them and recognize what they really wanted, which could be an evaluation subject for the next day. To conclude, doing the internship training at Namaaz Dining did give advantages, which were cooking skills, capability of serving the guests directly, and new knowledge on molecular gastronomy.

4.3. Suggestions for Ottimmo, Students, and the Establishment

With reference to the experiences attained during the internship training at Namaaz Dining, there are possible suggestions to offer for every party included.

- For Ottimmo International, it would be best for Ottimmo to start introducing its students about molecular gastronomy. Not only that molecular gastronomy is quite an intriguing topic, but students can also follow up what is recently going on in culinary field globally. Or else, Ottimmo International could collect several references about both restaurants and hotels which have applied molecular gastronomy in their kitchen, thus the students might have opportunity to either do the internship or fill the vacant occupation if any.
- For students, as they are about to experience to work in a real-life kitchen, it is suggested to be self-prepared since culinary school is far different than cooking in professional working kitchen. Though the students will still be in learning process during the internship program, yet the treatment could

be a hundred and eighty degree opposite depending on the places and how the working system goes there.

- For Namaaz Dining, the management system, especially for the interns, needs to be reevaluated. As there are at least 5 to 6 interns are joining in each batch, yet all of them do not always have the same opportunity during their limited internship training period. It is excellent that the interns are getting switched among the available kitchen departments, nevertheless not all those departments are being experienced by each of interns. Therefore, within the finite internship training period, the managing system should be readjusted.

4.4.General Point of View about the Establishment

If someone is fascinated to understand more about molecular gastronomy, Namaaz Dining could be best options to choose. Ever since it was established up till now, Namaaz Dining is pretty consistent of applying molecular gastronomy for most of its dishes served. Many experiments have been done by both Chef Andrian Ishak and his teams to create and develop modern-looking Indonesian foods. As for that reason, they are at their capacity and willing to share things about molecular gastronomy. They are used to use food-grade chemical product to their dishes. Also, Chef Andrian Ishak allows his interns to do experiments, as well, whether they are interested in trying something new.

However, they are a little lack of management skill, specifically on human resource management. It was often found that delegated job descriptions were not equal to every staff. There were staffs who were bustling all round the working hours and staffs who were less productive. Unfortunately, those unproductive staffs were also less supervised. Some of that demotivating moments were captured during the internship training period.

On the other hand, during the internship training period, most of staffs of Namaaz Dining really created supportive working environment. They were willing to give hands to anyone who needed it. They were open and warm to everyone joining the team. Working in their kitchen was not as tense, since all

staffs were friendly. Though they looked easy going while working, they would never disobey any standards, especially the food they made and cooked. The thing was they really prioritized the satisfaction of guests. So, doing the internship at Namaaz Dining could be an excellent opportunity.

4.5. Memorable Moments during Internship Period

There could be several moments, that perhaps only the interns of Namaaz Dining could earn these. Firstly, this could be the best one, was that once a week, Chef Andrian gathered all his interns to sit down and share either his experiences or knowledge. Sometimes, he also invited the interns to read books related to culinary field and discussed about them. This gathering was called “Book Club” by Chef Andrian, and it was insightful, since every moment during Book Club, there had to be something new to learn.

Another moment was when becoming a Master of Ceremony during a certain event held at Namaaz Dining. This was unimaginable, since it never crossed anyone’s mind to be a Master of Ceremony while doing the internship in kitchen department. A Master of Ceremony was assigned to guide and inform all guests about the foods and how to enjoy each one of them. It meant that a Master of Ceremony had to understand every dish in order to explain and instruct the guests. The challenge was when the guests ate the food quite fast and were waiting for the next dish, the Master of Ceremony had to be able to fill the gap until the next dish was served.

4.6. Conclusion

To be inferred, Namaaz Dining as a fine dining restaurant does provide advantages. Starting off from the knowledge of molecular gastronomy, the experience of working in real-life kitchen, also the elevated self-esteem after meeting and serving food to the guests. Most of them are sort of a set experiences to prepare either the students or interns to face what happens while working in the professional kitchen. Though several ups and downs did appear, but there were always solutions to come up after. It also requires the willingness

of interns to adapt and learn, and cooperativeness from Namaaz Dining to work harmoniously in order to create complementary working environment. Hence, the objective of internship training program achieved.